



Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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Imminent Health Hazard

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DEH

Establishment Name: Sodexo Food Service - Agana Heights Permit Holder: Sodexo Management, Inc.
Inspection Date: 5/17/17 Sanitary Permit No.: 160002958
Location: Lot 12-2 Thru 9, #350 J. Cruz Ave. Agana Heights

Time In: 9:20 Time Out: 10:44 Establishment Type: School Area Number: Phone Number: 472-1500
Inspection Reason: Regular Regular Regular Grade: A Rating: 10
No. of Risk Factor/Intervention Violations: 1 Follow-up: Risk category:
No. of Repeat Risk Factor/Intervention Violations: 0 Follow-up Date: 6/17/2017 4

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.
IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection
R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Supervision						Potentially Hazardous Food (TCS Food)					
1	In	Person in charge present, demonstrates knowledge, and performs duties	N	N	6	16	N/A	Proper cooking time and temperatures	N	N	6
Employee Health						17	N/O	Proper reheating procedures for hot	N	N	6
2	In	Management awareness; policy present	N	N	6	18	N/O	Proper cooling time and temperatures	N	N	6
3	In	Proper use of reporting, restriction, and exclusion	N	N	6	19	N/O	Proper hot holding temperatures	N	N	6
Good Hygienic Practices						20	N/O	Proper cold holding temperatures	N	N	6
4	In	Proper eating, tasting, drinking, betelnut, or tobacco use	N	N	6	21	N/O	Proper date marking and disposition	N	N	6
5	In	No discharge from eyes, nose, and mouth	N	N	6	Consumer Advisory					
Preventing Contamination by Hands						22	N/A	Consumer Advisory provided for raw or undercooked foods	N	N	6
6	In	Hands clean and properly washed	N	N	6	Highly Susceptible Populations					
7	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	N	N	6	23	In	Pasteurized foods used; prohibited foods not offered	N	N	6
8	In	Adequate handwashing facilities supplied and accessible	N	N	6	Chemical					
Approved Source						24	N/A	Food additives: approved and properly used	N	N	6
9	In	Food obtained from approved source	N	N	6	25	In	Toxic substances properly identified, stored, used	N	N	6
10	N/O	Food received at proper temperature	N	N	6	Conformance with Approved Procedures					
11	In	Food in good condition, safe, and unadulterated	N	N	6	26	Out	Compliance with variance, specialized process, and HACCP plan	N	N	6
12	N/A	Required records available: shellstock tags, parasite destruction	N	N	6	Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.					
Protection from Contamination											
13	In	Food separated and protected	N	N	6						
14	In	Food contact surfaces: cleaned and sanitized	N	N	6						
15	In	Proper disposition of returned, previously served, reconditioned, and unsafe food	N	N	6						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
Mark box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Safe Food and Water						Proper Use of Utensils					
27		Pasteurized eggs used where required			1	40		In-use utensils: properly stored			1
28		Water and ice from approved source			2	41		Utensils, equipment and linens: properly stored, dried, handled			1
29		Variance obtained for specialized processing methods			1	42		Single-use/single-service articles:			1
Food Temperature Control											

Person in Charge (Print and Sign) Monique Hernandez
DEH Inspector (Print and Sign) Katherine Duenas
Secondary Inspector:
Tertiary Inspector:

Date: 5/17/2017
 5/17/2017



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44	Door seal on stand up chiller is in disrepair and shall be replaced. All equipment shall be properly maintained and in good repair.	6/17/2017
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Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
52	Observed exposure of rebar on employee restroom ceiling; Ceiling in kitchen area is not smooth and easily cleanable. The ceilings shall be smooth, easily cleanable, and nonabsorbent.	6/17/2017
	Discussed above violations with the Person In Charge, Monique Hernandez Removed "A" Placard No. 00842 Posted "A" Placard No. 02401	

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ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE

Person in Charge (Print and Sign) Monique Hernandez Date: 5/17/2017
DEH Inspector (Print and Sign) Katherine Duenas 5/17/2017
Secondary Inspector:
Tertiary Inspector: